SZKOŁA GŁÓWNA GOSPODARSTWA WIEJSKIEGO

Food safety and quality management in food production

Educational subject description sheet

Basic information

Field of study Food Science - Technology and Nutrition **Speciality** - **Organizational unit** Faculty of Food Technology **Study level** first cycle (bachelor's degree) **Study form** full-time studies **Education profile** General academic	**Didactic cycle** 2023/24 **Subject code** NoZTNS_D.120.02470.23 **Lecture languages** english **Mandatory** Elective subjects **Block** Major subjects **Disciplines** Food technology and nutrition

Coordinator	Małgorzata Ziarno
Teacher	Małgorzata Ziarno

Period	**Examination**	**Number of ECTS points**
Semester 6	Pass with grade **Activities and hours** Lecture: 15	1

Goals

Code	Goal
C1	The aim of the course is to familiarize students with the topic of managing food quality and providing it security: techniques for controlling clean and disinfection processes conducted in food production plants, privileges and obligations of employees and management of the establishment in terms of compliance with sanitary rules, control of physical, chemical and microbiological rules in the production of food , GHP, GMP and HACCP requirements for Food Industry Plants, Sanitary Control Organization in Food Industry Plants and Control Inspection Permissions, Quality Management Systems: TQM, QMS (ISO 9000, 14000, 22000, etc.), AQAP, IFS, BRC, etc.

Entry requirements

General and food microbiology, General food technology

Subject's learning outcomes

Code	Outcomes in terms of	Effects	Examination methods
Knowledge – Student knows and understands:			
W1	principles of good production, hygienic practice and systems and standards related to the provision of quality and safety of food	TN_K1_W07	Written credit
W2	factors determining the quality and health of food with varying degrees of processing and health threats related to food and methods of risk reduction related to these threats	TN_K1_W09	Written credit
Skills – Student can:			
U1	analyze and evaluate existing solutions responsible for food economy, identify problems and opportunities for professional activities, seek new solutions and ways to implement them with modern tools, including experiments, analytical methods, computer simulations and information and communication techniques and others	TN_K1_U04	Written credit
U2	implement activities in the field of technological design and functional plants for food production and collective nutrition, taking into account marketing strategy and in accordance with the applicable standards of good production and hygiene practice and food safety and safety systems	TN_K1_U05	Written credit
Social competences – Student is ready to:			
K1	making liability for the production of high-quality health food, meeting the quality standards and health requirements	TN_K1_K03	Written credit
K2	responsible performing professional roles, including compliance with professional ethics and deepening knowledge related to the profession	TN_K1_K04	Written credit

Study content

No.	Course content	Subject's learning outcomes	Activities
1.	Lectures topics: • Control of cleaning and disinfection processes, powers and obligations of employees and employers in the field of production hygiene, an example of hygiene plan, • control of physical, chemical and microbiological threats in food production, • food legislation in the field of production hygiene, technical and hygienic-sanitary requirements GHP, GMP and HACCP for plants, organization of sanitary supervision over food production, • internal security management systems and food quality in food production plants, GHP Audits, GMP and HACCP, auditors, • Quality management systems: TQM, QMS (ISO 9000, 14000, 22000, etc.), AQAP, IFS, BRC, etc.	W1, W2, U1, U2, K1, K2	Lecture

Course advanced

Activities	Methods of conducting classes
Lecture	Lecture, E-learning - lecture part, Presentation, Repetitive method, Display

Activities	Examination method	Percentage
Lecture	Written credit	100%

Activities	Credit conditions
Lecture	Exam - 100%

Literature

Obligatory

1. "Hygiene in food processing" H.L.M. Lelieveld, M.A. Mostert, J. Holah, B. White (Eds.), CRC Press 2003
2. „Food Safety Handbook” R. H. Schmidt, G. E. Rodrick (Eds.), Wiley 2003
3. EU legal acts

Calculation of ECTS points

Activity form	Activity hours*
Lecture	15
Preparation for the exam	15
Student workload	**Hours** 30
Number of ECTS points	**ECTS** 1

* hour means 45 minutes

Effects

Code	Content
TN_K1_K03	The graduate is ready to take responsibility for the high quality and high pro-health value food production, meeting the quality standards and health safety requirements
TN_K1_K04	The graduate is ready to responsible performing of professional roles, in it: compliance with the professional ethics and exploring knowledge related to the profession
TN_K1_U04	The graduate can analyze and evaluate the existing solutions appropriate for the food economy, identify problems and opportunities for professional activity, search for new solutions, and ways of their implementation using modern tools, including experiments, analytical methods, computer simulations, information and communication techniques, and others
TN_K1_U05	The graduate can carry out activities in the field of the technological and functional design of food production and mass catering plants, taking into account the marketing strategy and in accordance with the applicable standards of good manufacturing and hygienic practice as well as food quality and safety systems
TN_K1_W07	The graduate knows and understands principles of good production and hygiene practice as well as systems and standards related to quality and safety assurance of food
TN_K1_W09	The graduate knows and understands factors determining the quality and health safety of food with a different degree of processing, health hazards related to food, and methods of reducing the risk associated with these hazards